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American **TURKEY JOURNAL**

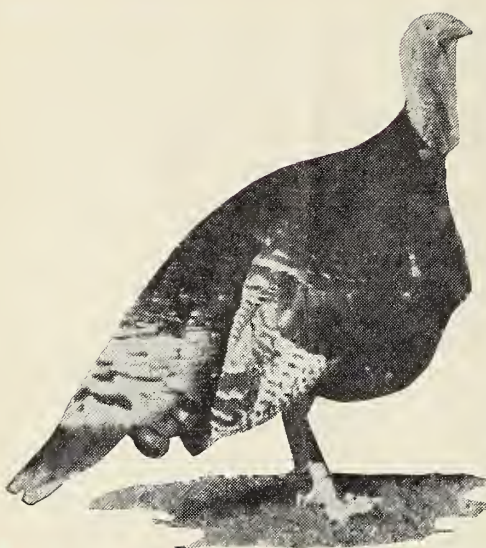


A breeding pen of high quality Bronze on the Ferrycliffe Farm, Bristol, Rhode Island. This farm has long been noted for the high quality of its Bronze among growers on the Eastern seaboard.

VOL. VI
NO. 6
INV. '60

AUGUST
1937

PER YEAR
50c



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Before you know it your birds will be on the home stretch! Proper feeding is highly important all the time but it becomes increasingly so from now on. Soon the building of large sturdy frames will be completed and then you'll want a plentiful supply of richly flavored turkey meat to top it off and earn more pounds and highest grades.

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Vitamin E is the essential ingredient in all diets, human, animal and fowl, which assures reproductivity. In turkey feeds it has been supplied by Wheat Germ, which has not been thoroughly satisfactory because of the tendency to become rancid and lose its power. A new discovery

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puts this vitally important vitamin into feeds to stay there, without loss of power or deterioration. Always alert for definite improvements, we now use Wheat Germ Oil exclusively in DAKOTA MAID Turkey Mash, assuring you of a positive and dependable supply of Vitamin E and assuring high fertility and hatchability in your flocks.

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(In both mash and pellet form)

will bring your birds through to market with the most pounds of quality turkey meat at the lowest possible cost. This is because DAKOTA MAID Turkey Mash contains every NECESSARY ingredient needed by the bird, with nothing superfluous included to obtain bulk or reduce manufacturing cost. FEEDING FOR PROFIT is sure when you use these splendid feeds

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Grand Forks **North Dakota**

Report of Turkey Revision Committee

Committee Revising Standard of Perfection As It Applies to Turkeys
Makes Its Recommendations for Adoption at October Meeting.

Following is text of report of The Standard Revision Committee, containing their recommendations as report will be submitted at the annual American Poultry Association Convention, which will convene in New York City the last of October. Further changes can be recommended by turkey breeders and presented at the convention, if so desired.—Editor.

ALL BREEDS OF TURKEYS

Scale of Points

	Shape Color		Shape Color	
Symmetry	5		5	
Condition & Vigor	10		10	
Weight	12		12	
Head	3	1	3	1
Eyes	2	1	2	1
Throat Wattle.....	1		1	
Neck	2	3	3	2
Wings	4	6	6	4
Back	4	5	6	4
Tail	3	8	3	3
Breast	9	4	12	4
Body	6	5	7	5
Legs & Toes.....	4	2	4	2
	65	35	74	26

S. R. No. 31. Bourbon Red. Insert in tail description after the word "end," "coverts, deep brownish red."

S. R. No. 29. Letter from All-American Bronze Club with reference to idealized cuts both male and female to be inserted in the new Standard with ideal cuts of feathers of various sections. The Committee will be pleased to entertain this suggestion if the Club will supply the cuts, free of charge to the Association, same to be completed and in the hands of the Committee on or before the date of the convention.

Voted to make the Standard classification for females as follows:

	Adult Hen	Yrlg. Hen	Pullet
Bronze	20	18	16
Narragansett	18	16	14
White Holland	18	16	14
Black	18	16	14
Slate	18	16	14
Bourbon Red	18	16	14

Narragansett

Under Disqualifications — second line, following words "black or brown" add "except key feather in young birds" (Continue text.)

Same in Bronze

Note: Insert in Glossary of Technical Terms: **Key Feather:** Short feather coming between primaries and secondaries,

usually more pronounced in turkeys.

Letter from Narragansett Club requesting changes in color. Recommended by the Committee that in tail color, description were word "brown" is used, "tan" be substituted and in the female "light tan."

Note: Change color description in female. Color of Neck: Substitute the following in place of present description:

Neck: Unexposed part of feather black. Each feather steel gray approaching white, edged with black; the black edging increasing in width as the back is approached.

Substitute the following in place of the present Standard description:

Breast: Unexposed part of each feather black, ending in a broad light steel gray band which becomes darker as the under body is approached; each feather ending with a distinct black band, narrow at the throat and becoming wider at lower breast.

Body: Feathers dull black, ending with a distinct wide band of white. Fluff, first black terminating in white. Under color in all sections very dark slate.

Color of Female: Should read: Similar to that of male (except as noted in tail description) in all sections except that the plumage on back should end with a distinct white edging of medium width; the black edging terminating at cape and breast gradually changing to the white edging, which gradually widens.

Add to Disqualifications: Entire absence of black bands on greater tail coverts.

Serious Objections: The following defects should be severely cut. Any appearance of bronze, greenish cast or metallic black in any section except metallic black in back of male.

Page 462: Add under General Disqualifications: "Decidedly crooked breastbone."

Slate Turkeys

Page 472: Under color of male and female plumage delete "sometimes dotted with black but the freer from dots, the better."

Note: Under White Holland Turkeys, Disqualifications: Delete everything except "See General & Turkey Disqualifications and Cutting for Defects." S. R. No. 49, Letter of Mr. Marsden, USDA, Bur. of Animal Husbandry.

Turkey Shape

Under Standard description of male and female. Head: Insert "moderately" before "long."

Beak: "Medium length" inserted before "strong."

Neck: "Moderately" before "long."

Breast: Broad, deep, full, well-rounded,

Feeding for a Profit!



The main purpose behind your turkey feeding program is to bring as many pounds of turkey meat through to market, with a minimum of rejects and losses, and a maximum of finish and grade—and to do this at the lowest possible cost.

EAGLE TURKEY MASHES

—because they are skillfully made on formulas of leading feed experts and contain every necessary ingredient for the growing bird—

- Build stronger larger frames
- Increase vigor and vitality, hence fewer losses.
- Make faster gains and an earlier No. 1 finish for top market prices.

HUNDREDS OF GROWERS attest the truthfulness of our claims and your own ledger at the season's end will show you clearly that you are **FEEDING FOR A PROFIT WHEN YOU FEED EAGLE TURKEY MASHES.**

Ask your local dealer or write
EAGLE ROLLER MILL CO.

J. B. Groebner, Mgr. Feed Dept.
NEW ULM, MINN.

carried well forward and slightly above the horizontal. Keel medium in length, slightly convex, full-fleshed throughout its entire length.

Body: Broad, deep, compact. **Fluff:** moderately short.

Legs & Toes: Legs of medium length, strong, straight, set wide apart and well filled out with flesh down to the hocks; shanks strong, of good substance, and moderate in length. Toes, straight, strong, and well-spread.

Note: Under Disqualifications in Bronze, Narragansetts and Bourbon Red Turkeys strike out "crooked breastbones" and add "Knob on the end of the breastbone to be considered a very serious defect."

Note: Under Cutting for Defects: "Knob on end of breastbone in Turkeys, from 1 to 2."

Wings: Feathers broad and overlapping (added after description of female).

Also: Absence of black band and the white edging on the back. (Add after main tail coverts.)

Tail: Main tail and coverts, dull black, each feather evenly and distinctly marked, transversed with parallel lines of brown; each feather having a wide—the wider the better—lustrous, copperish bronze band extending across the feather, bordered on each side by a narrow but distinct band of intense black; the feather terminating in a wide edging of pure white. The more distinct the colors throughout the whole plumage, the better.

Breast: Unexposed portions of feathers black; exposed surface, rich, lustrous copperish bronze; each feather on lower part of breast approaching the body, terminating in a distinct narrow intense black band extending across the end.

Legs and Toes: Lower thighs dull black with slight edgings of grayish with shanks and toes in young specimens dull black changing to smokey pink with maturity and in color of female.

Plumage: Insert "neck" after "feathers of" in second line.

Narragansett

Legs and Toes: Lower thighs, intense black edged with light steel gray.

Black Turkeys

Disqualifications: In second line insert the words "band and" before "tails" and cut out the words "of females."

HIGHEST QUALITY BRONZE

A. P. A. INSPECTED

All-American and Northern States
Winners

Compact, early-maturing type.
Young Toms reasonably priced.

Cleve Angen
Garfield, Minnesota

The Turkey Institute

Sponsored by The American Turkey Journal
and Judge Geo. W. Hackett, Editor.

To be held at Blakeley's Resort on beautiful Lake Andrews, 4½ miles south of Alexandria, Minn., Sept. 10th to 17th. The resort has made very low rates. Fishing is good. There is no registration or tuition fee for the Institute which takes place as follows:

INSTITUTE PROGRAM

FRIDAY, SEPTEMBER 10th

Arrival of guests, registrations, and assignments to camping or lodging accommodations.

7:30 P. M.—Calling of first meeting which will be devoted to explaining outline and procedure of sessions; followed by short talks, introductions, etc.

SATURDAY, SEPTEMBER 11th

9:00 A. M.—“The Present Day Standard Turkey and Proposed Changes for the New Standard as Reported by Revision Committee.” The subject will be presented by Judge Geo. W. Hackett; followed by general discussion.

10:30 A. M.—“The Federal Turkey Improvement Plan and the Small Turkey”—by Mr. Frank E. Moore, Poultry Specialist, N. D. A. C., member of National Turkey Committee.

1:30 P. M.—“How Can Consumption of Turkey Meat be Increased?” Subject to be assigned.

2:00 P. M.—“Our Experience in Marketing Turkeys”—by Mrs. Claude E. Wright, Aitkin, Minn.

3:00 P. M.—“Lessons from the Dressed Turkey Exhibit”—by Prof. O. A. Barton, superintendent of turkey exhibit at All-American Turkey Show.

7:30 P. M.—Interpretations and application of Standard shape and color, by turkey judges. All turkey breeders are invited to take part in this discussion, the purpose being to get breeder's viewpoint on standard interpretations.

SUNDAY, SEPTEMBER 12th

9:30 A. M.—Turkey Inspection and Certification—by Judge Hackett and others. Study of live turkeys on display, applying Standard scale of points and cuts. The new scale of points will be used. Cards of specimen feathers will also be on display for study.

This session will be informal and will continue until noon, concluding the sessions of the institute. A turkeys breeders' picnic, embracing the All-American Bronze Club, the Narragansett Turkey Club and the Douglas County and Northern States Turkey and Poultry Clubs is being arranged for. A grand picnic ground is available at the above resort. Local interests will furnish coffee and ice cream free. A cordial invitation is extended to all turkey growers and others interested in the industry.

The Judging School

Explanation—The judging school begins on the morning of Sept. 13 and continues until Friday noon. The work to be covered will be outlined in six lessons as per program below. The lessons will be available after August 15th, to those who register and pay the required fee. The class study will be more or less informal but each study period will be preceded by a short lecture on the topics covered in the lesson. Charts will be used to aid in bringing out important phases of the Standard. Live birds of the different breeds, and selected feathers, near the ideal, will be used. Those registering are invited to bring sample feathers they would like to have discussed. Where breeders cannot attend through the full course but desire to take the lessons on certain classes, such arrangements can be made at a cost adjusted to the work they do take. Some requests have been received asking if it will be possible to take the work by correspondence; this from those who are unable to attend. To ac-

commodate such, lessons are being prepared in special form, covering the complete course, on which written examinations will be taken and grading will be certified to. Early registrations will be much appreciated and will help toward making final arrangements for accommodations. For costs and further details, write

GEO. W. HACKETT, Editor, Wayzata, Minn.

STUDY PROGRAM

- Monday, Sept. 13, A. M.**—A plan for systematic study of the Standard, to include nomenclature; glossary of technical terms; cutting for weights;
- Lesson No. 1.** learning the new "scale of points," etc., etc. Most of Monday will be devoted to study of the Standard. Bring your Standards.
- Tuesday, Sept. 14, 9:00 A. M.**—An intensive study of Standard Type. Type variation in relation to size and between breeds; making physical examinations of birds to detect body defects and applying Standard cuts to same.
- Lesson No. 2.** Special study of head shape, and body measurements including length of shanks, bone texture and quality of feather.
- Wednesday, Sept. 15, 9:00 A. M.**—Special study of the Bronze turkey with demonstration of judging. Careful comparison of different shades of bronze color, of tail penciling, wing barring and white edgings. Overflow and black bands on backs of females to get special attention.
- Lesson No. 3.**
- Lesson No. 4.** **2:00 P. M.**—Special study of Narragansetts and demonstration in judging on same basis as on Bronze.
- Thursday, Sept. 16, 9:00 A. M.**—Special study of Bourbon Reds, same as above and including examination of ideal feathers, and demonstration in judging.
- Lesson No. 5.**
- Lesson No. 6.** **2:00 P. M.**—Special study of White Hollands, Blacks and Slates applying the special scale of points provided for White Hollands and demonstration of judging by same. Also careful study of Blacks and Slates, their ideal feathers, cuts for defects, the same as on the other breeds listed.
- Friday, Sept. 17, A. M.**—Will be devoted to a written review of the work presented and ratings will be given as to grade of work done. The school closes Friday noon.

The tuition fee has been placed at the lowest possible amount to cover actual expenses and a small compensation for services rendered. We are doing our very best to make this undertaking worthwhile to turkey breeders and of much value to the turkey industry.

Northern States Announces Dates and Judges

The eighth annual Northern States Turkey Show will be held at Alexandria, Minn., Nov. 30th to Dec 4th inclusive. This show is held under the auspices of the Douglas County Poultry Association which holds its annual poultry show at the same time.

The officers of the show are working on plans to make it bigger and better this year. A program is being planned to have something of interest going on each day of the show.

Geo. W. Hackett, whose work has been very satisfactory in the past, will again place the awards on turkeys, assisted by Frank Cross, who will judge the chickens. Prof. O. A. Barton was selected to place the awards in the dressed department again. Remember the dates and watch for further announcements of this outstanding turkey show.

By H. M. HANSON, Sec'y.

AT ALEXANDRIA

On a recent trip to Alexandria, Minn., we called on George Gilbertsons, Cleve Angens, the Fosliens, and visited with Christ Fiskness, president; Holger Hanson, secretary; and H. Keiger, director of the Douglas County Poultry Show Association. The turkey folks in that section all report reduced production but have the usual high quality and are making calculations for exhibiting at some of the big shows. We also found much interest there in the coming Turkey Institute and Judging School which is to be held there in September, and particularly in the big picnic which is to be held in connection with the same, on Sunday, Sept. 12th. The Alexandria folks can always be depended on to boost for anything that is for the good of the turkey or poultry industry.

Poults are usually moved onto range at from 8 to 10 weeks old, depending on weather and climate. Be sure your range is perfectly clean and uncontaminated by chickens or other poultry.

All-American Picnic Attracts Many

Annual Summer Event Sponsored by Turkey Hen Club, Ladies Organization, Held at Grand Forks, July 11th.

With perfect weather, and amid the beautiful wooded grounds of Riverside Park at Grand Forks, the 7th annual All-American Turkey Picnic, held under the auspices of the Turkey Hen Club, was held on Sunday, July 11th, with a large and satisfactory attendance of turkey growers and representatives of allied industries.

With Mrs. Roy Vosper, Neche, N. Dak., president of the Turkey Hen Club, in charge of arrangements, and ably assisted by many other ladies, the picnic tables were laid out about one o'clock, as the last of the gathering turkey clans arrived and soon the boards were groaning with the traditional feast such as only these capable turkey growing ladies know how to prepare. Salads vied with fried chicken and chocolate cakes with prize pickles for honors and at the finish there was no hungry guest who could be located.

Little German Band

The ever-welcome Prof. John Howard, of the University Band and Orchestra department, featured the entertainment program by bringing along a small edition of his big band in the person of 14 players who supplied a tuneful and much appreciated concert before the picnic was served. Miss Jeanette Wolf sang a number of songs and Miss Arlene Wolf demonstrated some very fancy tap dancing on the cleared picnic tables as a portion of the impromptu program. Both are grandchildren of Mrs. John Wolf, well known turkey grower of Merifield, N. Dak.

An informal meeting of the board of directors of the All-American show was held following the picnic, presided over by President C. D. Page. Manager George W. Hackett was unable to be present but a communication from him was read to the board and was followed by a general discussion of the 1938 show and other business matters.

Contributors to the success of the picnic included the Red River Produce company, produce buyers and Hubbard Sunshine dealers, who furnished the ice cream; Vic Cranley, salesman for Purina Mills, who furnished the iced watermelon; and the State Mill Feed department, furnishing the coffee, cream and sugar for the picnickers.

Two welcome visitors from a distance were Harry Yoder, representative of Turkey World, Mount Morris, Ill.; and Dan Willard, retired Agricultural Agent of the Great Northern railway, a well known figure at many shows in the past.

Registered at the picnic were Alfred E. Malmberg, Mrs. Eric Norrie, Lois and Douglas Norrie, Mrs. Allan Norrie, Helen, Dorothy

and Duane Norrie, Betty Tiedeman, Mr. and Mrs. Russel Sprague and Richard and Russell Sprague of Crookston; Mr. and Mrs. John J. Quam and Henry and Mae Quam of Beltrami, Minn.; Mr. and Mrs. Edmond Paquin of Oklee, Minn.

Mr. and Mrs. Matt Muller and Mrs. J. B. Kelliher of Hillsboro, N. Dak., Mr. and Mrs. Godfrey Morris, Mrs. John Glynn, Mrs. John Taylor, Mr. and Mrs. Roy Vosper and Betty Johnson of Neche, N. Dak.; Dr. and Mrs. T. C. Haney of Thief River Falls, Minn.; Mr. and Mrs. William Eddie, A. E. Steenstrup and Mrs. Neinah Steenstrup of Northwood, N. Dak.; Mrs. A. J. Rudowski of Climax, Minn.

Mr. and Mrs. John O. Allen of Radium, Minn.; Mr. and Mrs. Oscar O. Krueger and Miss Marjorie Krueger of Morris, Minn.; Mrs. August Swenson of Gilby, N. Dak.; Bert Best of Winnipeg; Mrs. Eileen Mifflin of Long Beach, Calif.; O. J. Sorlie of Buxton, N. Dak.; Mr. and Mrs. A. V. Sullivan and Mr. and Mrs. J. Wolf of Merrifield; Ardith and Maurice Woodrow of Craig, Minn.

Mr. and Mrs. J. C. Sherlock and Josephine Sullivan of East Grand Forks, Minn.; Mr. and Mrs. S. Gustafson, Mina S. Vikoren, C. D. Page, Mr. and Mrs. W. W. Blain, J. W. Falkanger, Frances Marcoux, Roy O. Young, Mr. and Mrs. George Wolf, Jeanette, Betty, Donna and Elvira Wolf, John Hesketh and Mrs. F. W. LaBerge of Grand Forks.

Members of the band directed by Professor Howard were Clifford Bennington, Robert Clark, Arden Vie, Jack Harris, Clifton Torgeson, Lloyd Trent, Elwyn Harris, Donald Jorgenson, Evelyn Russell, Joe Davis, Edwin Simpson, Eldon Vie, Grace Sands, and Carl Christianson.

Sioux City Growers Picnic

The turkey growers of the Sioux City trade territory enjoyed a turkey picnic at Riverside Park, Sioux City, Iowa, on Sunday, July 25.

The object of their meeting was to enjoy a social gathering and to discuss the merits of the Northwest Turkey Growers Association. Mr. Roy Steinheider, president of the East Nebraska Turkey Pool, was present and explained the operation of their organization. The turkey growers were very much interested and delegated Mr. Joe Orth of Sioux City and Mr. Melvin Dorr of Marcus, Iowa, to attend a meeting at Grand Island, Nebraska, on August 18, to investigate the Nebraska Pool and to report back their findings at a later meeting.

Mr. R. C. Jensen of the Corn Belt Supply Company of Sioux City, was very active providing local comforts for the picnickers. The official handshaker for the day was Mr. Jay A. Goranson, who is leaving the Sioux City territory and will devote his time and energies to turkey and feed business with the National Feed Supply Company of Des Moines, Iowa.

Mr. Ben W. Rieke, research man, and Mr. Otto F. Yanisch of the advertising

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Fancy Breeding Stock from pens headed by New York and Harrisburg prize winners. Also

QUALITY WHITE HOLLANDS

Write for prices on EGGS and POULTS.

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25c POULTS

**NORTHERN,
HEAVY MEATED
QUICK GROWING
BROAD BREASTED
BEST MEAT TYPE**

MAMMOTH BRONZE

ESKO is located at the head of Lake Superior where it is cool and ideal for late summer breeding flocks.

This accounts for our hardy, Northern poultts which grow into fine turkey broilers or birds that mature for January or February better markets.

We Hatch All of August.

PETERS' HATCHERY

Carlton County
ESKO, MINNESOTA

department of the Hubbard Milling Company were also in attendance—making motion pictures of the event and meeting their many turkey friends.

Hubbard Employees Have Annual Outing at Mankato

Starting the day with a mile-long parade through Front street, employees of the Hubbard Milling company, Mankato, Minn., and their families, numbering about 500, held their annual outing at the Masonic club grounds on Lake Washington yesterday.

George M. Palmer, president of the company, opened the program after a picnic lunch at noon with a short address of welcome. A variety program, including instrumental, vocal and novelty music and dance numbers, presented entirely by employees and members of their families, followed. During the program two of the oldest employees of the mill, Frank Magel, a veteran of 51 years, and George Schreiber, a veteran of 43 years, spoke briefly.

Races of every description for young and old followed the program. A severe windstorm, not scheduled by the promoters, halted kittenball games and horseshoe matches. Three motorboats and a launch were busy all day taking the picnickers on rides about the lake.

After the windstorm abated, water sports were conducted and another variety program presented. The feature of this program was the surprise appearance of Joe Dokes, Hubbard Sunshine radio artist who appears daily over station WMT at Waterloo, Iowa.

Thirty gallons of coffee, 60 cases of pop, 50 gallons of ice cream and nine cartons of candy were furnished by the company. All arrangements for the outing were made by a committee of men employees.

TURKEY-KILLING DOGS

We regret to learn of the depredations of dogs on the Al C. Johnsons' growing birds. Between 30 and 50, some weighing more than seven pounds, was the toll in dead birds, besides many that were torn or otherwise injured. After the first raid a substantial fence was put around the roosting place, but the dogs got in when Al thought he had his birds secure. We got our lesson in a like experience a few years ago. You just can't fence against a dog bent on getting turkeys, but it behooves turkey growers to be on the watch for such trouble as it hits some section every year. Al writes that he still has over 600 fine birds "growing like weeds" and the weeds grow fast there this year for they have had good rains, but too many grasshoppers. Always something to take the joy and the profits out of our best endeavors.

FISHY TURKEYS!

Second Progress Report on Fishy Flavored Turkeys, Investigated Through Agricultural Research Foundation, Inc., Corvallis, Oregon.

By H. E. COSBY and F. L. KNOWLTON

Most people like fish and most people like turkey, but they object to having the flavors mixed. During the past two or three years there have been instances where "fishy" flavored turkeys have been discovered and the unfavorable publicity given has been quite detrimental to increasing turkey consumption. We are glad to have an extensive report of an experiment carried on by the Oregon Agricultural College to determine the extent to which fish meal can be fed in the turkey ration without causing this objectionable flavor. The abridged report, including the summary, gives the more important information pertaining to the experiment and the conclusions arrived at. More of the details will be given later if found advisable. The report follows:

Introduction

During the past two years complaints have arisen from various sections of the nation against some turkeys having a fishy odor during cooking process and a fishy taste when eaten.

The per centum of birds which carry these objectionable factors is relatively small in proportion to the total number of turkeys marketed. Publicizing the trouble through the press and over the air has created suspicion, lowered consumption and depressed prices paid to producers.

Despite exaggerations and educated suspicions this fishy condition can not be considered a myth. It is a stern reality because such fishy birds really have been found. It does not take many such birds to damage the reputation of the entire industry.

The consumer is the final judge and jury because he is not compelled to either buy or eat turkey. In the absence of basic information, unfounded opinions regarding the cause and cure of fishy flavored turkeys have added only confusion to the problems.

Procedure Followed

1. On March 3, 1937, 48 young turkey hens (hatched August 24, 1936) were purchased by the Agricultural Research Foundation, Inc.
2. These birds were placed at random in lots of eight, into six 12' x 12' brooder house rooms with each lot having access to an outside concrete yard 12' x 16' completely fenced on all sides and top with wire.
3. The six lots of birds were allowed six

days (March 3 to March 9) to become adjusted to their new quarters prior to being started on the test rations. During this adjustment period grain was fed to each lot. The birds ate sparingly and the amount consumed was not computed in any of the data recorded here.

4. On the morning of March 9, 1937, each bird was weighed and banded with a sealed, numbered leg band. Each lot of birds was then started on its particular feeding test as follows:

Lot No. 1—Was fed an all mash ration containing 10% high grade 72% protein fish meal, but no fish bearing vitamin D oils.

Lot No. 2—Was fed the same all mash ration to which was added $\frac{1}{8}$ of 1% high potency vitamin D oil.

Lot No. 3—Was fed the same all mash ration, plus $\frac{1}{2}$ of 1% of a U. S. P. vitamin D oil.

Lot No. 4—Was fed the same all mash ration, plus 1% of a U. S. P. potency vitamin D oil.

Lot No. 5—Meat scraps replaced the fish meal in the mash. No vitamin D oil was used in the mash. Birds were given free access to both mash and grain at all times. To the scratch grain, 2% of a U. S. P. vitamin D oil was added.

Lot No. 6—Was the check pen. Free choice of mash and grain same as No. 5. No fish meal and no vitamin D oil were fed.

5. Six birds in each lot received no mash for three days prior to kill and no grain one day prior to slaughter.
6. The two highest numbered birds from each pen had access to full feed up to the time of slaughter to determine the effect on meat flavor from well filled intestines.
7. Half of the birds in each pen (24 total), consisting of the first four consecutive leg band numbers of each pen, were drawn on date of slaughter, April 29. The following day they were cooked under uniformly controlled conditions.
8. The remaining half (24 total) were placed in the cool room within two hours after slaughter and held for four days in a temperature from 34° to 40° F. They were then, on May 3, transferred to the sharp freezer and

held at a temperature of 10° F.

9. On June 8, half of the storage birds (12 total) were transferred to the cool room, drawn June 11 and cooked June 13.
10. On June 14, the last of the storage birds (12 total) were transferred to the cool room, drawn June 17 and cooked June 19.

Controlled Cooking Test of 24 Birds

On the morning of April 30 the four low number hens from each pen were prepared for cooking. Twelve electric ovens, each in a separate home, were selected to avoid confusion of odors. Each bird was stuffed with uniform dressing, roasted in covered roasters, and the oven temperature was 300°. In each oven one turkey was roasted during the morning and one during the afternoon. Members of the poultry department staff supervised the work and were assisted in the details by two women with keen senses of smell and taste. A further check was made possible through the splendid assistance rendered by the twelve women chosen to cook the birds. A final and critical check on the results was made by the 155 people who helped to consume the finished products.

Each of the 24 birds was smelled during the cooking process in the effort to detect any fishy odor. The white meat, the dark meat, the skin and giblets were tasted both hot and cold.

Results of Cooking 12 Turkeys

(Killed and placed in storage without starving.)

Forty-five days after slaughter the 12 birds placed in storage without starving were cooked. They were cooked in 12 separate ovens under the same instruction and questionnaire arrangement as prevailed in the preceding cooking test. Four of these birds were cooked in control ovens used previously. The remaining ones were distributed among eight selected homes for the sole objective of receiving consumer reactions. No one who cooked or ate any turkey knew from which pen it came or how it had been fed.

Fifty-one days after slaughter the last lot of the storage birds were cooked. This lot of 12 turkeys received no mash three days prior to slaughter and no grain the last 24 hours. Cooking instructions, conditions and other requirements were the same as for the previous cooking tests. Six of these birds were cooked in previously used control ovens and six were cooked in selected homes in furtherance of consumer opinion.

Egg Production

The turkeys in each of the six lots came into production late in March and maintained a fair rate of lay during April. Eggs from each lot were cooked separately under controlled conditions and nothing except normal odors and flavors were detected. Eggs from each lot were also given to consumers. Only one egg was reported

to have had any off flavor. In so far as taste and odor of eggs laid were concerned, there was no concentration of fishiness in the eggs from any pen.

Condition of Turkeys When Dressed

Each of the 48 young hens had a top prime finish. Every bird was ideally fleshed and carried a liberal amount of well distributed internal fat. It was a beautiful lot of turkeys in which but little reason for preference of one over another existed.

Summary

1. The feeding of the 72% protein fish meal used at the 10% level in an all mash ration did not produce any objectionable fishy odor, flavor or taste in turkeys thus fed whether consumed fresh, out of storage, starved, or not starved out prior to kill.

These results are in accord with the first preliminary test in which 20% of the same grade of fish meal was used in the mash and turkeys given free access to both mash and grain.

In this test the turkeys actually consumed more fish meal in the all mash ration than was consumed in the free choice of mash and grain method used in the first test.

2. The 10% level of the fish meal used when fed with $\frac{1}{2}$ of 1% concentrated vitamin D oil did not produce any fishy odor, flavor or taste in turkeys whether consumed fresh, out of storage, starved or not starved out prior to kill.

These results are in accord with the results obtained in the first test. A different brand of concentrated oil was used in each test.

3. The 10% level of the fish meal used when fed with $\frac{1}{2}$ of one per cent U. S. P. vitamin D oil did produce a very slight trace of fishy taste in two of the eight birds thus fed. The trace thus found was not bad enough to prevent any bird from being eaten and enjoyed. This trace of fishiness indicates the combination of fish meal and oil used approached the border-line.
4. The 10% level of the high grade fish meal used with 1% of a U. S. P. vitamin D oil in an all mash ration produced a slightly more pronounced fishy taste. Even the taste produced by this proportion of oil and fish meal was not marked enough to keep any birds from being eaten and enjoyed. It was detected in only a relatively small number of birds consuming the same controlled ration.
5. Birds which had access to a mash which contained neither fish meal nor vitamin D fish oil, but had access to grain which had 2% U. S. P. oil mixed in it, produced some birds which were off flavor and fishy. The few birds affected were not so far off in quality as to be offensive to taste or odor. The

practice of fattening birds for market with bulky fishy oils, indiscriminately mixed with the grain, does not appear to be wise.

6. Turkeys fed a ration containing neither fish meal nor fish oil were excellent in taste and odor but were not superior to birds fed 10% high protein fish meal, or to birds fed 10% fish meal plus $\frac{1}{8}$ of one per cent concentrated vitamin D oil in an all mash ration. They were superior as a group to any other group which was fed higher oil levels.
7. The addition of successively increased amounts of vitamin D oil did not contribute to higher rates of gain per pen. However, with the number of birds involved the differences in the per cent of gain per pen are not statistically significant.
8. Fishy taste in turkeys was more readily detected in the dark meat and skin portions than in the white meat.
9. It must be emphasized that only high quality fish meal and vitamin D bearing oils were used in this test. Results from the use of inferior quality meals and oils might not be in accord with present findings.
10. The most pronounced result in each of the two tests was the variation in meat flavor produced in different birds by the same ration. It is apparent that a few birds in any flock on any one of several diets may be decidedly off flavor whereas the major part of the flock will be normal.

HINTS FOR THE BEGINNER

Better profits will depend on how fast the poults grow and mature. There is no economy in "saving feed" by not giving the birds all they will eat, the more the better, but the ration must be well balanced and hopper room ample. It is also essential that they have a constant supply of clean water. Shade on hot days and shelter from hard storms is part of good management.


Wormy turkeys will not thrive or make a profit. Sour skim milk or buttermilk and charcoal given regularly will help to keep growing poults in good condition. Feed the charcoal in hoppers and practice strict sanitation in feeding the milk. We also recommend vaccination for roup and typhoid. We are told there is a new serum on the market that does the job.

If you are raising quality turkeys you hope to sell for breeders or to exhibit at the shows, it is important that you separate the toms from the hens as we have previously recommended. A run of ample size and with plenty of shade in it is ideal for the choice birds, and the amount of mash should be reduced and more whole grain or pellets fed.

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Route 4 Warrensburg, Mo.

Turkeys in New England

The Fourth and Concluding Article of the Series of Travels in New England

By GEO. W. HACKETT, Editor

I had hoped to see many turkey flocks on my trip east, both in and outside New England, but so much of our time was taken up in visiting places of historical interest, time slipped by and the date for our trip back home came all too soon. I had planned to get up into northern New York where Judge Harry Lamont wanted to show me around, but it was still March, with uncertain roads and more snow falling, so decided it would be best to forego that pleasure. Consequently the only turkey flocks I got to see were a few in Massachusetts and one in Rhode Island.

My first venture in the turkey roundup was to run out to Amherst and call on my old friend Prof. J. C. Graham, head of the State Poultry Department, with whom I was well acquainted when he took his poultry work at the University of Wisconsin. I could hardly believe it when Prof. Graham told me he had been at Amherst for 25 years and I had not seen him in that time. While the professor was glad to give me what turkey information he

I secured full details of a survey made October 1st, 1936. No survey has been made later. This survey was said to have been very thorough, having been made by counties, of which there are eleven in that state. The report gave the number of turkeys on farms Oct. 1st, 1936, at 193,340, sixty-five per cent of which were reported ready for the Thanksgiving market, compared with more than 1½ million produced in either Minnesota or North Dakota. The report showed a 63 per cent increase over turkeys produced in the state in 1935 and a greater per cent ready for the early market.

The report analyzes the size of farm flocks as follows: Of the 701 flocks reported, 297 growers had 50 birds or less; 129 had from 50 to 100; 109 had from 100 to 200; 48 growers had from 200 to 300 birds; 20 had from 300 to 400 birds; 14 from 400 to 500; 54 from 500 to 1000 birds; 25 from 1000 to 5000; and only 5 with 5000 or more. As to breeds, Bronze represented 74%; Narragansetts and White Hollands, each a little more than 9%; Bourbon Reds 4.3% and the balance made up of cross breeds and mixed lots. Only 28 per cent of the producers had been raising turkeys for more than five years. While this report and other census figures show rapid increases in turkeys raised in Massachusetts since 1929 it was authoritatively stated that the number of breeding hens being held over for the 1937 breeding season showed a marked decrease from 1936.

The foregoing figures give a pretty good idea of the status of the turkey industry throughout New England compared with size of the states and land available for agriculture, which puts Massachusetts well in the lead. From the limited number of flocks I visited and the number of producers interviewed it is difficult to draw very definite conclusions as to the possibilities in turkey raising in that section. All the raisers with whom I talked seemed astonished at the comparative low cost of turkey production out in the northwest, compared to their costs. One grower told me he got 35c per pound for all his turkeys right at the farm and yet did not make a cent on them. Several were feeding Argentine corn and all feed was very high.

Some keep their poults on screen floors from hatching to killing time and have success in raising that way, but the cost is considerably higher than on good range. Much of the cleared land is very stony and would seem better suited to ranging turkeys than cultivation, but tillable land is so scarce it is in too great demand for raising crops to permit its use for turkey ranges. I was also told that much of the land that should be available for turkey raising is held by estates and can not be



An Eastern Breeding Flock. White Holland breeders on the farm of Partick Davis, Sudbury, Mass. Mr. Davis is a director of the Massachusetts Turkey Growers Association, raises about 3000 White Hollands and Bronze annually and uses about 1200 of them to supply turkey dinners at his large country cafe, which is located near "Wayside Inn."

could, he had not interested himself particularly in turkeys but had on file considerable data concerning the Massachusetts Turkey Breeders Association, including names and addresses of the directors and officers, some of whom I called on later.

However, I found these members rather reticent in giving out information, but at the State House in Boston, I found Mr. J. Kroeck, of the Division of Markets for Massachusetts, very cordial and from him

had for any purpose. But the New England turkey grower has great markets right at their front door, so to speak; in fact many do sell most of their birds to customers who call at the farm for them.

The Massachusetts Turkey Growers Association was organized Oct. 27, 1936. While their articles of incorporation specify as one of the purposes of the Association "to encourage high standards of breeding" it was not uncommon to find mixed breeds in the breeding flocks, and "standard quality" in either size or color was not very apparent in most of the flocks I saw, yet it is not fair to judge the general quality by so small a percentage of the whole. I believe, however, it is entirely fair to state that the prime purpose of the organization is the marketing of their product, and this is entirely commendable.

They have adopted brands of different grades of dressed birds and are doing all they can to educate the buying public to the assumed premise that Massachusetts-raised birds are superior to those raised elsewhere. This, too, is commendable and the "home grown" idea does carry a good deal of weight, but from interviews I had with market men, it is not going over 100%. I got the impression from some of the turkey growers that they resented the shipping of large quantities of western birds onto their market and that is probably why I found them reluctant to give out information as to production costs, etc. However, if all the western country did not buy immense quantities of eastern manufactured goods, such as shoes, fabrics, etc., they would not have as great a market for their turkeys. The east can manufacture cheaper than we can, so we buy their goods. We can raise turkeys cheaper than they can, so we expect to sell our product in the east.

All the western growers have to do to get a large part of the eastern market trade, is to see to it that their birds go to market well finished and properly packed and shipped. This I got from men who are at the heads of large retail markets and they vouch for the superior quality of the northwest turkey.

A Short Trip Into Rhode Island

On learning that we were only a few hours drive from Providence, Bristol and Newport, Rhode Island, and knowing that the Ferrycliffe Farm was located near Bristol, we decided to get into that state and see these cities of note, as well as the turkeys on Ferrycliffe Farm. I was glad, too, to get into the Narragansett Bay country where it is claimed the Narragansett turkey originated. It was all very interesting, but I saw no Narragansetts, although I learned there were some too far out of the way for me to get to in the time I had.

We arrived at Bristol at noon and had lunch in the famous "Lobster Pot" with the waters of Narragansett Bay lapping

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Mr. & Mrs. Jos. Kupetz

Goshen, Oregon

up against the foundation of the inn which extended out over the water. It was at this same place the famous English yachtsman, Sir Thomas Lipton, and his American competitors in yacht racing dined and

lounged during the yacht racing events on the waters of Narragansett Bay. The bay is very wide at this point and the low shore lines gave the winds clear sweep, which doubtless makes it an ideal location for yacht racing. Not far distant are the Narragansett Race Tracks frequented by society folk from famous Newport, only a short distance further down the bay.

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Mr. & Mrs. O. O. Kruger
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Ferrycliffe Farm is situated on a peninsula extending between Narragansett and Mt. Hope bays. It is advantageously located, surrounded, as it is, by the cities of Newport, Bristol Providence, and Fall River, Mass., and with fine smaller towns intervening. Dr. Halsey DeWolf, owner, is a Providence Physician. Mr. Glen E. Smith is general farm manager, with Mrs. Smith in charge of the office and the turkeys. Their big business is the dairy of purebred Jerseys, of which there were more than 100 on the farm. They produce the highest possible grade of milk which retails in Providence at 18c to 20c per quart. It was a real pleasure to go through their barns. Turkeys are a minor project, consisting of a half dozen matings, all of fine quality, and with some exceptionally good ones, as is vouched for by their good winnings at New York, Boston and other leading eastern shows. I found Mrs. Smith very enthusiastic and with many excellent ideas on turkey management. The quality in this flock was superior to that in any other flock I saw in the east. Ferrycliffe Farm expects to continue to exhibit in the strongest of competition and we shall look for still greater winnings by their birds.

The most unusual exhibit of turkeys, and the best of its kind I have ever seen, were the mounted Wild Turkeys I found in the Historical Museum at Harvard University. There were several groups of very fine specimens from different parts of the east and south, and the data I secured on them will be useful in many ways. Another rare opportunity I was afforded was through access to reference books at the great Boston Library, which doubtless contains the most authentic information available on the original wild turkey, America's greatest bird. This, too, will be useful editorially and otherwise.

I have now come to the end of this series of articles on my eastern trip. It has been impossible to convey to the interested reader who has followed through the series, more than a shadow of the real thrill I experienced in being on the grounds, seeing and hearing of all these most interesting, historical scenes and places, but I hope my sincere desire to share these pleasures and benefits with our friends, the readers of the American Turkey Journal, has not been fruitless. And to those who have already expressed their pleasure in reading the articles, I want to thank you for these expressions, which will help in future efforts.

The American Turkey Journal



GEORGE W. HACKETT, Editor, Wayzata, Minnesota.

Telephone or Telegraph Address, 201-R Excelsior, Minneapolis, Minn.



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PROPOSED STANDARD CHANGES BY REVISION COMMITTEE

Elsewhere in this issue will be found complete text of the proposed changes for the revised edition of the Standard of Perfection, final action on which will be taken at the annual American Poultry Association convention which is to be held in New York City, the last of October. We are indebted to the Revision Committee for copy of their report concerning turkeys, which the committee will submit to the annual A. P. A. meeting for approval, or for further changes. We will briefly touch on the more important phases of the text, making comment which is intended only to call attention to possible further changes that might be desired, and not as criticism of the report.

Beginning with the "scale of points," we note several changes which we believe are a decided improvement over the old scale. But the unusual thing is in providing a special scale of points for White Hollands with different valuations in several sections. We believe this unnecessary and not desirable. The new valuations of points for other breeds gives 65 points to shape, weight and condition and 35 to color, while the White scale is 74 points for shape, weight and condition, and only 24 points for color. We believe some adjustments could be made both ways to arrive at a scale of valuation satisfactory to all. In the classification of females the Committee has granted the request to recognize the "Adult" hen and has lowered the weights on yearling hens 2 pounds in all the breeds. We believe this a desirable change. Their report contains the "pullet" designation for the young hen, which we are certain is contrary to the wishes of turkey breeders in general. We suggest that turkey clubs and individual breeders who wish to have the change made to "young hen" make their wishes known to the Committee or take it to the convention.

The Committee has wisely added separate description for the "key feather" and excluded it from disqualification in young birds. They propose to add "decidedly crooked breast" in general disqualifications, which will apply to all breeds. In judging, this will bring the question up for debate as to just how crooked is a "decidedly" crooked breast bone. We believe a heavy penalty with a cut of from 1 to 4 points would be better. We are glad to see special mention made of the "knob" on end of breast bone, but due allowance should be made for some knob development in old toms. Other shape changes include somewhat shorter shanks and more importance given to breast and body shape. This conforms to the modern turkey and is simply bringing the Standard up to the advances made in turkey breeding.

The marked color description changes, made in Narragansetts, follows very close to the Club committee's recommendations and will meet the approval of all leading Narragansett breeders. The color changes made in

other breeds are also an improvement in most cases. In describing tail color for Bronze we believe it undesirable to call for the same wide band of bronze on the covert of the female as wanted on the male. In this connection the matter of excessive "overflow" of bronze, especially on females, should be described and penalty stated, and the description of back color on females as relates to black bands, and white edgings in all sections, could well be further amplified.

But the Revision Committee is to be congratulated for doing the good job they did in the recommendations they have made. We believe, however, that it would be perfectly consistent to change the designations of young turkeys from that of cockerel and pullet to young tom and young hen respectively and turkey breeders should not be satisfied until they have made a strong effort to secure this change.

An Unsolicited Letter from Prominent California Grower

Mr. George W. Hackett, Editor,
The American Turkey Journal,
Wayzata, Minnesota.
Dear Mr. Hackett:

You are to be complimented on your fine editorial in the July issue of THE AMERICAN TURKEY JOURNAL, regarding the unfair advocating of small market turkeys by a small group of College Professors. As usual you hit the thumb on the hammer with the nail. It is plain to see that you know what the turkey business is all about and have the best interests of the Growers at heart.

I raise several thousand market turkeys each year. These are Standard Bred, the kind the above Intellectual Giants would like to throw into the discard. My average flock weight dressed, is around 17 pounds at less than 7 months. I find that the hens dress out more uniformly than the toms—11, 12, 13 and 14 pounds. A hen that goes under or over these weights is an exception. The toms run from 18 to 26 pounds. The buyers in the city grade my birds around 90% fancy. Regardless of national surveys, guesses, predictions, estimates, and reports made by College Professors, Research Secretaries, Poultry Editors, Columnists, and so-called Market Specialists I do not have any trouble selling these fine birds.

It has been my observation that city buyers are more interested in finish than in weight. I stood in one of the largest Public Markets in San Francisco last November and watched the Retailer sell about 20 birds. He had around 60 hanging on display. Without an exception the buyers picked the nicest looking turkey. The exact weight was the last consideration.

It is surprising that a College Professor would have the nerve to stick his nose into the production end of the business where he is not wanted. He hasn't a dime invested in turkeys, time, labor, equipment, or feed, yet he wants to tell the Producer how it should be done. If he wants to do a little improving why doesn't he tackle the distribution end? There's plenty of chance for improvement there. How about

unfair trade practices? How about freight rates? How about Retailers buying under several grades and selling under one? The old law of the "survival of the fittest" will weed out the inefficient and take care of the production end, as was proved out last year.

It looks to me like the Professor's "brainstorm" might backfire. It would take just as much time, labor, equipment, and almost as much feed to produce their "pee-wee" turkeys and only half the return for half the weight at market time. Is the Producer, then, supposed to grow twice as many turkeys each year to keep his income on an even keel? And is the dear public supposed to buy twice as many? These wise guys have been yapping already about overproduction. Furthermore, the small turkeys would undoubtedly lay like leghorn chickens and it's impossible now to sell all the eggs from ordinary turkeys.

It looks like the Professors will have to go into another trance and come out of it with something better than that. It's easy to give advice. It doesn't cost a dime. It's easy to hop all over the Producer and blame him for all the trouble. Last year, there was a big squawk about turkeys with a fishy taste. Poultry Editors all over the country summed it all up by intimating that this is just another problem that must be solved by the Producer. The facts leaked out that most of the trouble was pure imagination on the part of some consumers, which was probably aided and abetted by a few Buyers who were trying to run the turkey price still lower.

It is true that most of the articles found in poultry magazines are written by Professors of this and that. It seems to be the style nowadays for the editors to include a note regarding the Author—Mr. — was formerly poultry extension specialist at —, or, "Mr. — of — State College," or "Mr. — of the — Agricultural Experiment Station," or "Mr. —, U. S. Dep't of Agriculture."

This gives the impression that these learned gentlemen represent the entire Turkey Industry, which is not the case. The average Producer may not be able to write a glowing article, but you can bet

your sweet life he knows what kind of turkeys make the most profit. Some of these same Producers have been in business for more than 25 years and are still going strong.

Five years ago I had a controversy, entirely by letter, with a so-called Market Specialist in New York City. He came out with an article in "The Country Gentleman" entitled "Smaller Turkeys Preferred." Since that time I have sold thousands of Standard Bred Turkeys on the market and millions of them have been sold all over the country. It is my opinion that a Grower who has been in business all during the depression and has showed some profit, under adverse conditions, doesn't need help from a college professor.

Last year's overproduction was caused by too much financing by Feed Companies, Doctors, Lawyers, Grocymen, Feed Dealers, and other J. C. L.s (Johnny Come Lately's). It's a good thing for the industry that these outsiders were forced to quit. I wonder what other Growers think about this.

At any rate, when the Master Minds get their half-pint specimens ready to go, I hope they'll trot them out where we can all take a look. Very truly yours,

HENRY BALLARD,
Rt. 2, Box 2422, Napa, Cal.

ON CORRECT WEIGHTS

"In the June issue of the American Turkey Journal there was an article on checking weights on growing birds. It stated that turkeys fed a balanced ration should weigh 2½ lbs. for males and 2 lbs. for females 8 weeks old. I believe that figure is a little low as I checked up on my own and found that most of the young toms weighed 3½ lbs. at that age. I have raised the Bronze breed for several years and also mix my own feed. Have been getting the American Turkey Journal for some time and find it very interesting."

Albert Giske, Rutland, N. Dak.

Editor's Note: We congratulate Mr. Giske on the good weights he has been able to obtain with his Bronze poults. The weights given in the June issue, and referred to by Mr. Giske were intended to represent the minimum weights that would be satisfactory, and for all breeds. What can others report?

APPROVES OUR STAND

Dear Mr. Hackett: "I wish to tell you how much Mr. Price and I are enjoying your stories of New England. We are planning on taking a short trip there in August and much you have written will be of help to us.

"Mr. Price and I both want to congratulate you on the editorial on the proposed turkey improvement plan. You certainly made a telling point in saying that demand for a change should come from the breeders."—Mrs. Homer Price, Newark, Ohio.

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ALL-AMERICAN BRONZE TURKEY CLUB

AXEL HANSON, President - - - - Minneapolis, Minn.
MRS. W. J. JANDA, Secretary - - - - St. Hilaire, Minn.

I was hoping I could report some new members this month, but am sorry I can't. With the turkey crop so much smaller this year and other meat prices high, we should take heart and make a big splash with turkeys. Let's talk turkey, boost turkey, and eat turkey. Now is the time to boost better quality stock. With feed prices so high we can't afford to feed it to poor quality stock that will not pay for the extra cost.



Mrs. W. J. Janda

We have to boost our Standard Bred stock. Just now the public may want a smaller turkey but will that be the sentiment for long? It has taken years to breed our Standard Bronze. We now have developed a Standard size bird that matures early with a minimum amount of feed. Why get panicky and let all our labor be wasted? If you feel the urge for raising smaller turkeys, try some out with your Standard Bred turkeys and I am positive just one year will show you your error and Standard Bred turkeys will be your choice for all time.

Mrs. M. E. Driscoll, Henning, Minnesota, is still as enthusiastic about turkeys as ever. Her flock is smaller this year than formerly but the quality is better than ever.

We are so very sorry to hear of the death of Mrs. Tom Pederson. We extend our sincere sympathy to Mr. Pederson, whom we all know as the former manager of the Tribune Turkey Farm, Battle Lake.

A letter from Mrs. Mack Burnett states that Mack is at the St. Lukes Hospital, Fargo, N. Dak., where he underwent an operation on his ankle. Mack was home from the hospital for a few days and was getting along nicely. But he was too enthusiastic about his ability to walk with crutches and broke a small bone in his ankle, thus making it necessary to have the operation. We surely regret hearing of this accident again but trust he will recover soon.

A letter from Glenn Clay, Meyers, Ky., our 4-H club member, states that he has 400 baby turkeys that are just growing by leaps and bounds. At five weeks of age they weigh 2 pounds. Glenn attended the

4-H Club Junior Week at Lexington, Ky., where he was honored by being elected president of the Kentucky Association of 4-H Clubs. He was also presented a gold medal for the most outstanding 4-H club boy in the state. (My, but we are proud of you, Glenn, and hope that some day you may obtain the supreme honor of all, president of our country!)

Glenn further states: "I sure was tickled and surprised too, and believe me, the good part I can contribute a large part of my success to my turkey project."

PICNIC DATE SET

The annual picnic of the All-American Bronze Club will be held at Blakesley's Resort, on Lake Andrews, near Alexandria, Minn., on Sunday, Sept. 12th, which date coincides with the Turkey Institute being held at the same place and date under the auspices of THE AMERICAN TURKEY JOURNAL and Judge Hackett. This promises to be a highly enjoyable event and we urge a large attendance from the All-American Bronze club.

Robert Perry, Straughn, Indiana, writes that they have about the usual number of turkeys and the sentiment is for the Standard size. The only difficulty they have had this year with their poults was the trouble of poults eating the litter. They overcame this by putting them on wire floors and porches.

How about showing our beautiful Bronze at the Greater Texas and Pan-American Exposition in Dallas, Texas, the last week of October. Last year our Northern Bronze held their own and this year they may surpass their mark. A hearty invitation is extended to us to show at the Exposition by our good friend and All-American Turkey Judge, Walter Burton, who is manager of the All-Turkey show. (Thanks a lot for the invitation, Mr. Burton, and I trust some from here may attend and show their birds.)

Mrs. O. J. Vinji, Churches Ferry, N. D., reports a very fine flock of Bronze. Large birds are still the favorite in her vicinity. No one, she says, complains about too large a Bronze, but many complain about small, scrawny ones.

MRS. JANDA.

NARRAGANSETT CLUB NOTES

J. J. QUAM - - - - - President
Beltrami, Minnesota
MRS. WM. EDDIE - - - - - Vice President
Northwood, North Dakota
MRS. OLE NELSON - - - - - Secretary-Treasurer
Kensington, Minnesota

July 11th has come and gone. We were sorry we couldn't arrange to be present at the All-American Turkey Hen Picnic that day, but I am sure there were many turkey folk there to enjoy the big event. We thought of you folks a great deal that day, and shall also be looking forward to reading about the picnic in the next issue of the American Turkey Journal.



Mrs. Ole C. Nelson

Mr. C. S. Jackson called at our farm some time ago. He stated that most breeders he has come in contact with report exceptionally good luck with their turkeys this summer.

On our way back from Brainerd last Monday, we stopped in to see the Ronny Bros. of Almora, Minn. They had hoped to raise about 1000 Narragansetts this year, but somehow their poults got typhoid fever so they suffered a great loss. They had vaccinated them so they were getting better.

Through the courtesy of THE AMERICAN TURKEY JOURNAL, our club is invited to hold a picnic, with other turkey clubs and turkey breeders, on Sunday, Sept. 12th, at Blakesley's Resort on Lake Andrews, near Alexandria, Minn. I have accepted this invitation for the Club, not having had time to communicate with the other officers. It will furnish a much desired opportunity to hold a short meeting of the club to consider the proposed changes in the Narragansett Standard, as will be recommended by the Revision Committee for adoption. I hope all Narragansett breeders who can, will be present.

Some time ago I received a letter from Judge Smiley, who is one of the members of the Revision Committee. He also sent me a copy of the proposed changes for the Turkey Section of the New Standard, and also a copy of the new scale of points. We are pleased to note the Revision Committee is considering several of the pro-

posed changes as sent in by our club.

News for our club page is exceptionally scarce this month so let me make a special appeal to every club member to be sure and let me hear from you before time to write again as it is only through the loyal cooperation of our fellow members that we secretaries can hope to keep up an interesting page of club notes. Please sit right down and write a letter before you keep putting it off until it is too late. Best wishes to one and all.

AMERICAN-ROYAL TURKEY CLUB NOTES

C. E. BIDLEMAN - - - - - President
Kinsley, Kansas
MRS. W. F. WOLFE - - - - - Vice President
LaCygne, Kansas
SADIE B. CALDWELL - - - - - Sec'y-Treasurer
Broughton, Kansas
ODELL DYER - - - - - Trophy Chairman
Warrensburg, Missouri

Dear Friends: Already past mid-summer, and that time of year when we commence looking over our young turkeys as well as the old, in their moultings, to see which ones are going to be in the best feather and condition for our American-Royal show in October. The year wouldn't be complete without it. I'm looking forward immensely to meeting all old exhibitors and a lot of new ones there this fall. It's such a grand vacation for turkey folks, being recreational, educational, and of high advertising value to the exhibitor, all in one.

I have already made some mention of special premiums which will be awarded, as well as the regular Royal premiums which are more generous than those of many shows. Yesterday's mail brought me two more prize offers. Dr. Salsbury's Laboratories are offering a 15-pound drum of their Avi-Tone, this being a valuable flock conditioner and wormer. The National Band & Tag Co. of Newport, Ky., is donating five Merchandise Certificates which will be awarded to five different winning birds of the show. These will all be placed by the committee in charge and advertised before show time. Entry fee is \$1.00 per turkey. For free catalog write T. W. Noland, Mountain Grove, Mo.

The Dyer's flock is getting along fine except for the last, early June hatch which got too hot one warm day. Brooder houses and brooder stoves aren't so satisfactory for late poults. If you don't like batteries, then you might like to use a feather board on the brooder floor for the late poults. I find poults will learn to run under the feathers thus just as they would under an old hen, and thus need no fire on hot summer days, days when tiny poults will pile from wanting to huddle under something different times during the day and evening

no matter how hot it is, yet it is always too hot for them if one tries to give them brooder stove heat to overcome the piling. A nice frame can be made of 1 x 12 in. boards, closing the three sides while a lath or narrow board nailed one across bottom and one across top, just holding the two sides together but leaving the front open for poults to run in where the feather board is hung from cleats nailed to the two side pieces of 1 x 12 in. boards.

Thanks, Mrs. Fuller (First View, Colo.) for your membership club dues of \$1.00. We are glad to know you have your usual fine flock of Bronze poults. Mrs. Fuller doesn't raise so many, but she certainly doesn't give up anything in quality. She has been very busy with extra cooking for help during the lambing and shearing seasons on their sheep ranch, as well as entertaining company, but she still loves her turkeys. Many fine breeders go out from her farm every year.

We'll be hearing from you next month, and seeing you at the Royal in October.

North Dakota Turkey Improvement Association

By MRS. A. C. PAYNE, Secretary
Towner, N. Dak.

Another month gone! Harvest time is here again and this year is more promising. It is true the grasshoppers have helped harvest and rust is taking its toll, but nevertheless if we don't get hail there will be a nice harvest for which we are all thankful. There will be plenty of corn and small grains to finish our turkeys on and that is something we have not had for many years. Rye harvest is just under way here and the other grains will follow closely. Here in the Mouse River Loop haying is later than usual this year because of a new irrigation project known as the Eaton Dam. This, however, assures us of a crop of hay every year.



Mrs. A. C. Payne

Upon returning home from our State Turkey picnic, I found a letter from Elvina Moore, who is now visiting in Shelby, Montana. She wished us a very enjoyable picnic and said she was with us in thought as she could not be in person. She writes: "It looks as if happy days are here again with a good crop and plenty feed for our turkeys. I don't think I will ever be happy until I can be back on a farm with a few

good turkeys, so if everything turns out right, I will be with you again this fall." Mrs. Moore is a fine booster for better turkeys and a better show. We will indeed be very happy to have her back with us again. Who says North Dakota isn't the best state in the Union?

Had a nice letter from Mrs. Vinje of Churches Ferry. She writes, "Crops here look fine but need rain. The turkeys also are doing fine and are growing fast. If we can manage to feed right, but it surely is a problem to keep them coming as we have to buy every bit of it, because we did not get any feed last year." Mrs. Vinje, I believe, has over 600 turkeys this year, so it surely is a problem to keep them coming, but when one raises good birds he usually gets good prices, so it pays in the long run.

The president and secretary of the Show board are planning a meeting of the board in the near future. From early indications we're going to have a bigger and better show than we've ever had before, so start planning now on being with us in Minot at the show, from Dec. 7 to 11.

MRS. A. C. PAYNE, Sec'y.

Standard Revision Report

The Standard Revision Committee of the American Poultry Association, consisting of George Robertson, chairman, Arthur O. Schilling, Erle Smiley, and Paul P. Ives, which met in June at New York, will recommend many changes in the Standard of Perfection to the 62nd convention of the American Poultry Association, which opens in New York on October 29, among which are:

1. Standard color for Barred Plymouth Rock male and female, which may be produced from a single mating.
2. A revised scale of points in all varieties with the uniform allowance of 10 points for health and vigor and a greater emphasis on the fundamental characteristics.
3. Retaining the illustrations for Leghorns in the 1930 edition of the Standard, with a little more substance in accord with modern Leghorn ideas.
4. Change in color descriptions in some breeds of turkeys and a re-allocation of the scale of points in accord with summarized requests from different organizations.
5. Numerous requests for changes in various breeds and varieties by specialty clubs.
6. Reclassification of Bantams as requested by the American Bantam Association.
7. An amendment to the constitution which will permit the admission of old established breeds, sponsored by clubs, to the Standard, without the long and complicated system required for the admission

of new breeds.

8. The omission of certain obsolete breeds from the 1937 revision and a general rearrangement of the Standard for easier reference.

9. Instructions to judges not to over-emphasize undercolor—to make allowance for fading of pigment in legs and skin due to production—to handle all specimens for good fleshing on body and keel—and the importance of feather quality in all varieties.

10. The convention of the American Poultry Association will be held at the Park Central Hotel, New York City, October 29, 30, 31, at which time the whole matter of the revision of the Standard of Perfection will be before the Association for adoption.

Revision Committee,
American Poultry Association.
Geo. Robertson, Chairman.

Fine Turkey Show Promised At Minnesota State Fair

This year at the Minnesota State Fair you will find the greatest opportunity that the turkey breeder has had in recent years to compete for cash prizes that are much higher than the majority of turkey shows pay, and at the same time reap the benefits of advertising. The turkey cash schedule which pays on a sliding scale is 50% higher than the regular poultry classes, thus taking into consideration the size of the birds shown.

With a new Poultry building under construction that without doubt will be the finest of its kind in the United States, containing 55,000 square foot floor space, having three entrances on the east, west and south and thereby leaving the north solid wall to coop our turkey row. The turkey coops will be stationary 6 x 6 coops that will give ample room for turkeys during the duration of the Fair. You cannot afford to miss this opportunity to display your turkeys where they will be revealed to their best advantage in such a suitable environment. Remember, the public is always susceptible and intensely interested in new and great things. This will undoubtedly form a tremendous boon toward the personal advertising of your turkeys.

Now is the time of the year when you should dress up your birds and bring them to the Minnesota State Fair to display their finery in our new adequately equipped building.

Turkeys may be entered singly and pens must contain three females and one male, with a fine bronze medal awarded for the best display. Display must consist of five entries, one of which must be a pen. Grand Champion male and female will receive a Bronze medal and a cash award of four dollars. You may have birds in your

flock that would win if only given the opportunity of displaying their qualities.

This year the Minnesota State Fair has employed a nationally known turkey judge to place the awards—one who has officiated year after year in the biggest national turkey shows, such as the All-American, at Chicago, at the Texas Centennial, Dallas, and the California State Fair—Judge Geo. W. Hackett of Wayzata, Minn. Competent assistants and helpers are being secured to care for your birds where one feed each day of fermented mash will aid to keep your birds in the best of health in the showroom. Mail your request for a premium list to the Secretary, Minnesota State Fair, St. Paul, Minn.

DANFORTH FELLOWSHIPS

Thirty-seven state agricultural colleges of the United States and Canada will send their top ranking junior student to St. Louis this summer to take part in a four weeks' special training course in commercial and agricultural leadership. Fellowships are provided for outstanding students from each of the leading agricultural colleges of North America by the Danforth Foundation and Purina Mills of St. Louis.

Arriving in St. Louis August 2, the honor students will meet as a group for the first time. Scholarship winners from North, East, South and West will be brought together in one of the most representative meetings of college students in North America. One week will be spent at the Purina Experimental Farm, Gray Summit, Mo., where feeding experiments with thousands of animals and birds are carried on. The young men will thoroughly inspect and study the economic and nutritional problems confronting the modern business farmer. The second week will be spent in St. Louis getting an "inside" picture of what makes the wheels go 'round in big business. Not only will problems of manufacture and merchandising of feeds be studied but visits to grain elevators, East St. Louis stock yards, the St. Louis Grain Exchange, advertising agencies and printing establishments are scheduled.

This is the ninth year that the Danforth awards have been made. The special training plan was formulated by William H. Danforth, founder and chairman of the Board for Purina Mills, who brought the first group of 22 students together in 1929. The fellowship of study is designed, Danforth says, to give college students an opportunity for contacting big business while they are still in school, so that after graduation they may more readily find their place in the business or agricultural world. Leadership is emphasized to fit these outstanding young men for leading positions not only during their senior year in college but after graduation from college. Candidates for the award must be above average not only in scholarship but in re-

ligious activities, social intercourse, and athletic participation as well.

The 1937 winners of the Danforth Foundation Scholarships are: Jack MacLean Babcock, Pennsylvania State College; Charles E. Barrett, University of Kentucky; Maurice M. Benidt, North Dakota State College; William E. Black, Ohio State University; Graydon L. Blank, Michigan State College; Franklin N. Brockett, Connecticut State College; Arne E. Carlson, University of Minnesota; William Howard Conkle, West Virginia University; Lloyd T. Cowle, Ontario Agricultural College; Norman R. Crawford, Alabama Polytechnic Institute; Arthur L. Crouse, University of Maine; Lofton A. Davidson, University of Tennessee; Elmer A. Dawdy, Kansas State College; Arthur H. Denney, University of Missouri; Robert R. Feagens, Virginia Polytechnic Institute; Abram Z. Gottwals, University of Maryland; Cecil M. Hankins, University of Arkansas; Alton A. Hansen, Texas A & M College; John W. Hicks, University of Georgia; Appleton D. Justice, Texas A & M College; Walter L. Hermanson, South Dakota State College;

David Gale Johnson, Iowa State College; James Donovan Lee, Massachusetts State College; Gordon W. Leith, University of Wisconsin; Sidney P. Marshall, University of Florida; Harry L. Miller, Utah State Agricultural College; F. L. Morrison, Louisiana State University; Thomas G. Pearse, University of Illinois; Wendell P. Phillips, Colorado A & M College; Albert Woodburn, Colorado A & M College; John Wm. Pou, North Carolina State College; Lillard Elmer Pratt, University of Nebraska; Charles H. Riley, New York State College of Agriculture; Johnnie Shelley, Clemson Agricultural College; Carl G. Stock, Washington State College; Herman Francis Ulrich, Montana State College; Martin L. Underwood, Purdue University; Emmanuel L. Veith, Oklahoma A & M College; Emmett M. Williams, Mississippi State College.

VITAMIN E BULLETIN

"An Introduction to Vitamin E" is the title of a new, twenty page, attractively bound bulletin just issued by the Specialties Division of the Archer-Daniels Midland Company. Clearly written and filled with factual evidence, this book gives a new and closer understanding of the importance of Vitamin E, the anti-sterility or reproductive vitamin, to animal and poultry husbandry. It traces the causes, signs and effects of vitamin E deficiency and suggests methods of assuring vitamin E sufficiency.

This book, "An Introduction to Vitamin E" represents the results of years of research and laboratory experimentation on the part of the Archer-Daniels Midland Company. Their work in the vitamin field, conducted by a capable staff under the direction of August J. Pacini, Ph. D., has won international recognition. Included in the book is a reprint of an article on the perishability of vitamin E in wheat germ by Dr. Pacini, noted vitamin authority.

An indication of the fairness with which the subject is treated without giving undue emphasis to the vitamin's importance is found in the recognition that "total absence of vitamin E is not likely to occur under farm conditions." "Yet, on the other hand," as the bulletin points out, "deficiencies in vitamin E are found so com-

monly as to be considered by many as normal."

A quotation from the book itself summarizes the contents. "Trusting to luck for vitamin E supplies, farmers have accepted low percentage hatchings, embryonic deaths, missed breedings, abortions, weak puny offspring, as one of the inevitable hazards of farming. In many cases the margin between vitamin E deficiency and vitamin E sufficiency is very slight. Being close, however, doesn't count in reproduction. Either there is healthy livable offspring or there is not. Fortunately, it is no longer necessary to gamble on whatever narrow margin may exist between sufficiency and deficiency. Today, vitamin E sufficiency may be guaranteed by adding definitely known and measured amounts of a stabilized vitamin E to the feeding rations."

The book points out the variability of vitamin E in ordinary feedstuffs and illustrates the inadequacy and inconsistency of the plus sign method of rating vitamin sources. It also calls attention to the rapid dissipation of vitamin E in the presence of any form of rancidity.

Copies of "An Introduction to Vitamin E" will be sent on request, free of charge, to feed manufacturers and to those concerned with animal breeding and poultry raising.

North Dakota Grower Writes

MRS. O. J. VINJE, Churches Ferry, N. D.

Another hatching season is over and we have between 600 and 700 poults nicely started but we still have the problems of raising, finishing and marketing before we will know what our success for the season has been. We have been raising turkeys for ten years and yet everything seems only at the beginning with us. Sometimes we have had "beginner's luck" and have succeeded splendidly, then again we have had to meet problems that were entirely new to us, but usually we have come out pretty well, and on the whole, our turkey work has been a success and has often saved the day when crops failed or prices for grain were below production cost. I can truthfully say we have never lost money, any season, on our turkeys, and some seasons we have made very well.

We greatly enjoy reading the American Turkey Journal, especially the editorials and the articles by actual turkey raisers. In every number we find information worth dollars to us and this has helped us to make our turkeys pay a profit under all conditions. We were somewhat disturbed over the article in the February issue which told about "fishy" turkeys, for we thought if it was general, it would be bad for the turkey market, but we have since learned that it is more of a scare than anything else, although we are told there have been some such turkeys reported. We hope those

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25c POULTS, MAMMOTH BRONZE Improved market type—heavy meat—quick growing. Hatched in sectional hot water incubators. Better—larger—more thrifty—properly healed navels live better. Live arrival guaranteed.—Peters Hatchery, Esko, Minnesota.

POULTS—GOSLINGS—CHICKS. WE SEND extras.—Clinton Hatchery, Clinton, Missouri.

LeCOUNT'S EXTRA HIGH QUALITY Mammoth Bronze. Pens: Special and Extra Special, sired by toms of high show records. Vigorous, early maturing, double purpose strain. Wonderful market type and feather quality. Utility eggs: April 100—\$25.00, May \$20.00. May poult \$40.00—100. June \$35.00. Satisfaction guaranteed. — Mrs. M. E. LeCount, Ladysmith, Wisconsin.

BUY BRONZE POULTS FROM SPRUNGER. Quick maturing, vigorous stock. Also day old Pullets and Ducklings. Leghorn cockerels 3c each.—Elam Sprunger, Ft. Wayne, Indiana.

PREMIUM QUALITY BRONZE TURKEY Eggs from selected stock. May eggs \$16.00 per hundred; June eggs \$14.00 per hundred.—Brookfield Turkey Farm, Edw. Palma, New Prague, Minn.

WHITE HOLLAND

DOMES' WHITE HOLLAND TURKEY FARM can quote you at any time on your needs. World's best market and exhibition flock. Write.—Henry W. Domes, Rickreall, Oregon.

NATIONAL WHITE HOLLAND CLUB offers list of reliable breeders selling stock, eggs, poult and meat turkeys.—National White Holland Turkey Club, Calclum, N. Y.

THINK OF REACHING 4000 TURKEY GROWERS with your classified advertising at the low cost of only 3c per word. Surely the most economical and profitable advertising medium available today for sellers of breeding stock and other items.

MISCELLANEOUS

TURKATOX—PROPHYLACTIC AID IN preventing Blackhead. Hundreds turkey growers constant users. Vaccinate breeding stock and poult now. Costs one cent a poult per treatment. Write for information and prices.—Lapp Laboratories, Nevada, Iowa.

BREEDERS! HELP PAY FOR YOUR Mating lists and postal expense. Enclose American Turkey Journal subscription circulars, imprinted with your name and address, with your mailings and correspondence. Liberal commission allowed on all subscriptions received. Write for particulars.—Circulation Manager, American Turkey Journal, Grand Forks, N. Dak.

WANTED

FAMILY WITH PRODUCTION RECORD Financially able to invest in flock, to manage Turkey-Truck Farm including profitable Road Stand, where everything brings "TOP RETAIL PRICES." Will buy April, May poult: quote. Let us market your fall flock.—Lawnwood Turkey Farm, Milwaukee, Wisconsin.

HAVE CONTRACT TO SUPPLY 3000 Turkeys for Thanksgiving and Christmas. Will buy poult or partly grown now, any breed, or will split contract with responsible parties, 500 each. Strictly cash deal, top price.—Pequannock Hatchery, Pequannock, New Jersey.

"COYNE NEEDS MORE LIVE AND Dressed Turkeys. Handling Turkeys since 1878.—D. J. Coyne & Co., 1127 Fulton Market, corner May Street, Chicago.

POULTS AND EGGS

SUCCESSFUL GROWERS PURCHASE Rocky Mountain Herculean Poults. Free catalog.—Paul Jamieson, Englewood, Colorado.

BOOKS

BOOKS EVERY TURKEY GROWER NEEDS. "Turkeys" by A. C. Smith, noted authority. Filled with practical information, no theories. All phases of turkey growing covered. Price 50c postpaid. "Turkey Production" by L. E. Cline, well known western authority. 450 pages a complete text on turkey growing. Price \$3.50 postpaid. "Best Methods of Feeding," feeding secrets needed by every grower; applies to all fowls, turkeys, ducks, etc.; size 6 x 9, paper bound. Price 50c postpaid. Order any of these highly recommended publications from American Turkey Journal, Grand Forks, N. Dak.

(Continued from page 22)

who have been feeding lots of fish meal or fish oil will take the hint and discontinue this practice, for the good of the turkey industry as well as for themselves. We have never had any such trouble.

Just before Christmas last year, we sold one of our biggest young toms to a friend who shipped it to a friend in Brooklyn, N. Y., and soon after the holiday, got a letter from the Brooklyn friend, wanting to know where she got such a wonderful turkey; said there were 25 guests at the Christmas dinner and all commented on what a fine turkey it was. This makes me believe that customers of this kind might be secured in the big cities who would be willing to pay fancy prices for their holiday turkeys when they would be sure of the quality. This also suggested the idea of having a substantial tag to attach to each turkey shipped to trade of this kind, so they could know where they could secure such good quality birds.



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SUNSHINE Way



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Write for the free folder, "Produce Pre-
mium Turkeys," and get the name of the
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